

Sample A La Carte Menu

Available between 12.00pm - 3.00pm (Monday - Friday) and 5.45pm - 11.00pm (Monday - Saturday)

Aperitivo - fresh white peach juice, peach liqueur and prosecco £12.50

Antipasti

Anguilla affumicata - smoked eel with beetroots, dandelion and fresh horseradish £12

Mozzarella di Bufala - Buffalo mozzarella with grilled red peppers, basil, Swiss chard, marinated artichokes and Taggiasche olives £12

Prosciutto di Parma e melone - prosciutto di Parma with Charentais melon £12

Insalata mista - Italian leaves with datterini and ox-heart tomatoes, cucumber, fresh basil and caprino fresco £8

Carpaccio di manzo - thinly sliced Aberdeen Angus beef fillet with rocket, aged balsamic vinegar, parmesan and pinenuts £13

Insalata di granchio - fresh Devon crab with Florence fennel, dandelion, celery, radicchio and Sardinian Bottarga £13

Asparagi con tartufi - English asparagus with poached Italian organic egg and summer truffles £13

Calamari in padella - pan fried squid with borlotti beans from Lamon, chilli, anchovy, parsley and chopped rocket £13

Cape Sante - Scottish scallops with braised Swiss chard, chilli, parsley, datterini tomatoes and lentils di Castelluccio £16

Primi

Minestrone verde - soup of fresh borlotti beans, basil, tomato and Swiss chard £10

Tagliatelle al pescatore - fresh pasta with scallops, sea bass, vongole, mussels, tomato and parsley £13

Cappelletti di vitello - fresh pasta stuffed with slow cooked veal and pancetta £13

Ravioli di erbette - mixed green ravioli with Swiss chard, rocket, spinach, sheep's ricotta, butter and sage £11

Risotto di peperoni gialli e rossi - roasted red and yellow pepper risotto with basil, butter and parmesan £10

Taglierini con gamberetti e carciofi - fresh pasta with brown shrimps, artichokes, parsley, chilli and butter £12

Spaghetti con Aragosta - spaghetti with Dorset blue lobster, San Marzano tomatoes, parsley and fresh red chilli £20

Secondi

Coda di Rospo al forno - wood roasted Cornish monkfish with parsley, capers, Roseval potatoes, globe artichokes and prosciutto di San Daniele £27

Rombo al forno - wood roasted turbot on the bone with capers, parsley, roasted red peppers and Swiss chard £29

Costata di agnello - roast rack of new season's Somerset lamb (pink) with wood roasted carrots, globe artichokes, fennel, beetroots and salsa d'erbe £27

Branzino al forno - wood roasted sea bass with datterini tomatoes, Taggiasche olives, capers, thyme and English asparagus £28

Piccione al forno - Anjou pigeon marinated with marsala, wood roasted and served on pagnotta bruschetta with slow cooked peas and pancetta £27

Taglio di vitello - chargrilled Limousin veal chop with Porcini and Portobello mushrooms, Italian spinach and salsa verde £34

Contorni

Zucchini fritti, Italian spinach with new season's olive oil,

Roasted potatoes with spring garlic and rosemary,

Rocket salad with datterini tomatoes and ricotta salata

£4 each